



Makes 4 (1-cup) servings

Nutrition information per serving:

Calories: 87
Carbohydrate: 15 g
Protein: 3 g
Total Fat: 3 g
Cholesterol: 0 mg
Sodium: 34 mg



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SALAD INGREDIENTS

- 2 cups salad greens of your choice
- cup chopped vegetables of your choice (tomatoes, cucumbers, carrots, green beans)
- 1 cup fresh orange segments or canned* pineapple chunks, drained
- 1/4 cup Dynamite Dressing
- 2 tablespoons raisins or dried cranberries
- 2 tablespoons chopped nuts, any kind

PREPARATION

- 1. Put mixed salad greens on a large platter or in a salad bowl.
- *Canned fruit packed in 100% fruit juice.

 Recipe courtesy of Chef Joseph Orate.

- In a large bowl, mix chopped vegetables and orange segments.
 Add dressing and stir. Spoon mixture over salad greens.
- 3. Top with raisins and nuts. Serve.

DYNAMITE DRESSING INGREDIENTS

- 1/4 cup fruit-flavored nonfat yogurt
 - tablespoon orange juice
- 1 1/2 teaspoons white vinegar

DYNAMITE DRESSING PREPARATION

 In a small bowl, mix all ingredients. Refrigerate until ready to serve.









African Ame

Makes 4 servings

Nutrition information per serving:

Calories: 79
Carbohydrate: 15 g
Protein: 5 g
Total Fat: 1 g
Cholesterol: 1 mg
Sodium: 54 mg

 carton (8 ounces) plain nonfat yogurt

1/4 cup fat-free milk

- 3 packets sugar substitute (regular sugar for nonweight reduction)
- 3 cups frozen unsweetened strawberries (fresh berries may be used)
- 1 cup ice cubes (increase amount if fresh berries are used)

PREPARATION

- 1. Combine yogurt, milk, and sugar substitute in blender container.
- 2. With blender running add berries, a few at a time through opening in lid.
- Blend until smooth. Add ice cubes one at a time blending until smooth



It's So Easy.

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Recipe courtesy of the Los Angeles Blacks in Nutrition & Dietetics (LA BIND).